

USDA United States Department of Agriculture Food and Nutrition Service



USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

Visit us at www.fns.usda.gov/fdd (last updated, 01-19-12)

100365 - BEANS, CANNED, PINTO, DRY, WHOLE, LOW-SODIUM, #10

Nutrition Information

lt water.	1/ 0.00 1/ 0	
	dramed	
	drained Beans, pinto, canned, mature seeds	S,

CATEGORY	Meat/Meat Alternates or Vegetables/Fruits	drained drained, mature seeds,		
PRODUCT DESCRIPTION	U.S. Grade A canned dry pinto beans, cooked and packed in salt water.		½ cup (60 g)	½ cup (120 g)
PACK/YIELD	 6/#10 cans per case. Each can contains about 106 oz pinto beans and liquid. One #10 can AP yields about 66.1 oz (9 cups) heated, drained pinto beans and provides about 36.4 ¼-cup servings heated, drained pinto beans OR provides about 18.2 ½-cup servings heated, drained pinto beans. CN Crediting: ¼ cup heated, drained pinto beans provides 1 oz-equivalent meat/meat alternate OR ¼ cup heated, drained pinto beans provides ¼ cup vegetable BUT NOT both components at the same meal. 	Calcium 38 mg Sodium 70 mg Magnesium 19 mg	4.19 g 12.13 g 3.3 g .32 g .54 g .095 g 0 g	76 mg 140 mg 38 mg
STORAGE	 Store unopened canned pinto beans in a cool, dry place. Never store canned goods in a damp storage area or any place exposed to high or low temperature extremes. Store opened canned pinto beans covered and labeled in a dated nonmetallic container under refrigeration and use within 2 days. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first. 		0.80 mg 38 mg 70 mg 19 mg 164 mg 0 IU 0 RAE	
PREPARATION/ COOKING INSTRUCTIONS	 Use a clean cloth to wash the lids of canned foods before opening to keep dirt from getting into the food. Use a clean and sanitized can opener. Heat without added salt and serve alone or use as directed in recipes. 		ŭ	0 mg







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USES AND TIPS	• Use canned beans in soups, salads, and entrees. Serve one variety of beans alone or in combination with others. Canned beans may be substituted for cooked dry beans in any recipe without the addition of salt.
FOOD SAFETY INFORMATION	 NEVER USE food from cans that are leaking, bulging, or are badly dented. DON'T TASTE canned food with a foul odor, or that spurts liquid from the container when opened. Cook foods to the appropriate end-point temperature as specified in your School Food Safety Plan, which should meet your State and local health department requirements.
BEST IF USED BY GUIDANCE	 For guidance on how to effectively manage, store, and maintain USDA Foods, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. For additional information on product dating, go to page 13 of <i>Choice Plus Food Safety Supplement</i> at: http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf.

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.